ALL NEW SKIRTS FLARE, BUT ALL ARE NOT GRACEFUL

Paris Models for Winter Wear Call for Word of Warning---Ideal Sets of Furs.

By CLAUDE CHERYS.

I AM strongly of opinion that a word of warning is needed in connection with the new skirts, especially in the case of women of fine and cultured taste who do not have to wear sensation models. I am well aware of the fact that women, even the wisest, are a little inclined to adopt a new fashion simply because it is new. This idea is quite inartistic. I do not advocate the adoption of fashions of yesterday, but I do say, with insistence, that the first points to be considered are such questions as, "Will this skirt or coat add to the grace of my figure? Is the design in accord with my individual outline? Will it make me look more charming or will it make me look a little ridiculous?"

These important questions should be studied in the case of each garment that is chosen. There are always plenty of models to choose from. There has never yet been a season in which a woman was obliged to wear a gown or mantle which was not becoming to her. When thought and intelligence are brought to bear on the question of dress it is always easy to find just the right thing.

Now with regard to the new skirts I wish to say that these quaint garments are surrounded by pitfalls. Some of the newest models, for example, are not only very wide at the hem, but also uneven at the extreme border. They are shorter at the back and front than at the sides. Now this is a frightful outline. I cannot characterize it by any other word.

It is true that for the greater part these curious skirts are in reality tunic coats and are worn over a very short under skirt which looks like an insignificant petticoat; but this does not alter the inartistic outline. The first thing that is seen when the wearer of such a dress approaches is the uneven skirt. On close inspection one becomes aware, perhaps, that a short under dress exists; but the first impression remains. The gown looks as though it had been made very badly by inexperienced hands. There is nothing to be said in favor of these uneven skirts, or tunic coats. They are universally unbecoming.

All the new skirts flare at the hem. Some models are indeed exaggeratedly wide. Others are extremely graceful in outline, the material being heavy, yet supple, and the folds of the skirt falling almost straight from hips to hem. Several months ago I heralded the advent of these wide skirts in THE SUN, having seen some advance models of this order early in the summer.

At that time Worth would not have anything to do with them, and indeed this famous house has remained faithful to a graceful but natural line from waist to hem. All the Worth skirts suggest perfect ease and artistic grace. Mme. Paquin also is continuing to make skirts which, though wide at the hem, are free from undue exaggeration. It is quite certain that the new skirts are charming when they are not eccentric in outline.

I can trace the influence of Paul Poiret in many of the best winter models. It was this artist who first designed the then peculiar costume which moulds the bust, waist and hips and then flares out toward the hem of the skirt. Poiret introduced this outline on many of his summer evening gowns and with considerable success. Some of the more exclusive Parisiennes wore these gowns with great success.

This peculiar outline is now being adapted to the requirements of cloth and velvet gowns. The corsage portion of the dress is practically tight fitting. Sometimes a few cross folds are introduced over the bust, but as a rule the supple material moulds the form. Then, just below the hips, there is a sash or embroidered band and the wide skirt, shaped like an umbrella, depends from this.

I have seen costumes of this order carried out in fine navy blue serge, with a mass of black silk braidings on the corsage. In one instance the hip sash was made of dark crimson silk, heavily embroidered at the ends with small beads and silver threads. The neck of the corsage was quite high and there was a little turnover collar of crimson silk, richly embroidered. The sleeves were long and tight and the dress was laced up the back.

In black velvet this curious outline is very effective. A notable model was made almost exactly like the dress just described, and round the hips there was a flat band of black breitschwanz. This band or belt was fastened at the back by a large cut jet buckle. The turnover collar was in fitch and the long, tight sleeves were turned back at the wrists with the same fur. It was a simple but eminently effective gown, and the under dress, short and tight, was made entirely of black charmeuse.

I have sketched this week two remarkable creations in which black velvet and ermine play important parts. No. 1 shows an ideal set, consisting of stole, muff and toque, recently designed by Lewis. The velvet stole was very wide and long enough to be crossed in front and fastened at the back invisibly. It was lined throughout with ermine and the lovely white fur also formed an effective border.

The smart toque was a genuine "le Scotch" model. In shape it was more or less like the close fitting caps worn by Highland soldiers. The flat crown was made of ermine and the same fur bordered the velvet brim. There was a coquettish cocarde formed with quillings of black and white satin ribbons and a large button covered with ermine.

The muff was made to match. In shape it was rather long and very supple. The black velvet portion was bordered with ermine and the lining was in white satin veiled in chiffon. A similar cocarde to that on the toque appeared on one side of the muff.

In passing I must remark that it is now the fashion to attach silk cords to muffs. These cords are passed round the neck and in this way the muff is secure, even if the owner of it has to use her hands.

Nearly all the new muffs are made in long, barrel form and they are then cleverly rucked up into artistic folds by the persons who carry them. Hardly any square muffs of the granny order are to be seen in the best houses.

Some of the pretty sets intended for girls have muffs which are broad at the lower edge and rather narrow at the top. For example, an effective set, which comprised a tour de cou, muff and cap, was made of black taffeta and dark gray squirrel. The tour de cou was specially attractive.

There were three frills of taffeta ribbon, with picot edge, which stood up round the face and were held in place by a band of gray squirrel. At one side, just under the left ear, there were two flat asters made of velvet, one red and the other dull purple. The toque had a domed crown covered with narrow frills of taffeta and the border was in squirrel, with two asters so arranged that they rested on the hair. The muff was a mass of frills and the ubiquitous asters were permitted to peep out at an unexpected corner.

Sketch No. 2 shows a magnificent mantle created by the Maison Worth. The material was black velvet and the mantle was lined with ermine of an exquisite quality. There was a high collar which rolled back from the face and two straps, arranged in an original fashion, held the mantle in place and formed a warm cover for the chest.

Needless to say, such a mantle must necessarily be expensive, but I have chosen this model because the design is graceful and the garment would look attractive if lined with something very much less expensive than ermine, for instance with dark gray squirrel or with brocaded satin. The design would be lovely in musquash with a lining of deep blue satin embroidered at irregular points in Japanese style. Or it would look well in smoke gray velveteen with a lining of shot taffeta which showed gleams of pale pink, mauve and gray.

One of the leading tailors of Paris is showing some attractive short capes recalling the shoulder cape which used to be called a golf cloak. They are extremely smart and to the average woman they are becoming.

These capes are immensely wide at the hem. Some of the latest models are bordered all round with skunk and are finished off with a short boa of the same fur. They look best when worn over a costume of material similar to the cloak, navy blue serge, for example, with bands of skunk or fox on the cape and handsome braiding on the corsage of the dress.

An effective if rather remarkable costume is formed by a combination of the one piece gown with very wide hem and the short cape, which is equally wide at the border. In this way a sort of double flare is attained, and the result is excellent when the wearer of the costume is tall and graceful.

Velvet takes first place when popular winter materials are under discussion, and after velvet we must place the new make of faced cloth which is exceedingly warm but at the same time supple as cashmere. Redfern is hardly using any velours de laine this winter, but some of the other well known Paris tailors are showing important models made of this popular material.

On the whole it may be said that faced cloth now occupies the place that velours de laine held last winter. Serge is, of course, always popular. At the present moment the most popular serge is that which shows a thick diagonal cross stripe. For morning suits a very soft make of serge is used by Redfern and Green. These suits are quite plain, but they are finished off with beautiful and original buttons.

SUIT CASE FITTINGS.

CRETONNE fittings for a suit case are easily made by hand and transform a commonplace piece of hand baggage into a well appointed toilet case. An observing woman has only to study the details of the more expensive suit cases to realize that most of the attractive cretonne fittings follow the same general plan as the furnishings of a workbox. There are similar side pockets, with neatly fastened flaps, strape with many stitched subdivisions for holding small articles in place, and always some practical sort of holdall attached to the inside of the cover, thus utilizing to the best advantage every inch of space.

Five pieces of cardboard, representing the bottom of the suit case and its four sides, neatly covered with cretonne and overhanded together, provide the necessary foundation for whatever interior fittings may be desired. This inner box must fit the suit case exactly and be attached to the lining at the corners. This keeps the cretonne covered portion adjustable, and in case space is desired rather than daintiness, the inner box with its pockets and straps can be removed. Envelope shaped pockets can be stitched in place on the bottom of this inside box, making an ideal place to keep footwear separate from the other contents of the case. Long gathered pockets on each side and a row of straps across each end, with subdivisions for holding the handles of toilet articles, are the best liked furnishings.

The inside of the lid can be utilized in many different ways, the foundation in each case being a piece of cardboard just fitting the original cover and either attached to the lining of the suit case with snaps or permanently fastened with strong glue such as upholsterers use. A gathered pocket extending the length of the cover, and about half its width, is a popular arrangement, two straps of the cretonne attached at top and bottom and tying over the contents of the pocket to keep the articles in place.

More work is involved by having an envelope shaped pocket the entire width and length of the cover, as the firmly fastened flap will prevent dislodging of small belongings. For large, flat articles four sets of straps are often sufficient to insure safe carrying, the straps to be tied in place after the articles have been laid in. In this case any form of pocket is omitted.

Ingenious women who make frequent week end trips have arrived at many other details which make for daintiness without noticeable loss of space. A set of cardboard tubes, covered with cretonne to match the other case furnishings, is the result of one woman's skill in packing crushable articles of dress. On the theory that rolling is less detrimental than folding, she packs fragile lace waists in tubes which fit snugly in her suit case. These are separate from the other fittings and are used only when necessary.

Another clever girl has originated an ingenious way of successfully carrying a hat in a suit case. She has covered a wire hat support with cretonne to match the other fittings, allowing a margin of cretonne all around. This enables her to pin the hat support firmly to the lining of the cover of her suit case. She then puts the hat in place, runs it through with hat pins, thus fastening it to the wire hat support, and has but to allow ample space in the body of the suit case to insure the safe transportation of her hat.

On the left a Lewis model fur set for a young girl. Stole, muff and toque made of black velvet and ermine. The special feature of this set is the quaint cocarde which appears on both toque and muff. This cocarde is made of quilled ribbons, black and white, with a large ermine button in the centre.

On the right a mantle composed of black velvet and lined with ermine.

TURKEY THE ORIGINAL CANDY LAND

Excellent Sweets and Other Tasteful Dishes in the Domain of the Sultan

By RUTLEDGE RUTHERFORD.

IF sweet foods are really energy foods, as scientists say, the Turks ought to make good fighters. For Turkey is the original candy land.

In years past few Americans have visited the Sultan's domains without taking home some sample of the wondrous comfits—a can of rose leaf marmalade, perhaps, or a wooden box of rahat lakoum. Turkey taught the world how to make "angel food," and in all such airy sponge cakes the Turks yet excel. In Turkey we learn that what we have been calling marshmallows are but puerile imitations of the real thing. The third largest American business in Turkey is that of a New York concern exporting licorice.

There are preserves made of jasmines, comfits of violets and rose leaves, and different confections of orange flowers and mint. Turkish babies are lulled to sleep with the rhyme:

Nani shoo-oo, nani shiler,
Benim janim seni ister.

"Peppermint water, peppermint water, my soul longs for you." (With apologies for the baldness of the translation.)

A wonderful variety of sherbets in every color of the rainbow is made from oranges, lemons and other fruits. Of course it is natural that a people so fond of sweets should not be addicted to intoxicants. Nevertheless a change has come over the Turk's life since the Balkan war. America, which taught the Mussulman the use of tobacco, is now schooling him in mixed drinks. The sweet cocktail is proving the first allurement of those beginning to drink. The sweetness and the coloring of the cocktail appeal to the Turkish idea of the delectable, and it has sprung into wide vogue in Constantinople and Smyrna. Loudly the Mohammedan priests are protesting and blaming Christianity for the evil.

In so far as tobacco is concerned the Turk has proved an apt student, advancing beyond his teacher. His cigarettes have become famed in every land and his cigarette tobaccos possess a delicacy of flavor unequalled except in Egypt. An American company spends over ten million dollars a year in Turkey in buying and preparing tobacco.

But if Christianity has taught the Mohammedans the use of alcohol and tobacco, the Mohammedans cannot shirk the blame for the spread of the coffee habit. It was from Turkey that coffee drinking was introduced into Europe.

The national drink of Turkey is coffee. The best comes from Yemen, in southwest Arabia. Yemen is the home of the famous Mocha coffee, the finest in the world. The choicest of the choicest cullings go to the Sultan and the Turkish nobility. The poorest quality enters commerce, but this poorest is better than the best coffee to be found anywhere else, not excepting Java.

Few Americans have ever drunk the real Mocha coffee. How we used to be cheated is plain now since the pure food law prohibits false labels, and we rarely see the name of Mocha any more, whereas nearly all coffee used to be called Java and Mocha. But even in its native land Mocha coffee is so dear that only the wealthy use it. It is a fact, therefore, that the great bulk of the coffee consumed in Turkey comes from Brazil, the same source that supplies the United States.

Smyrna figs are known the world over. They too are products wherein Turkey excels. After being dried they are packed in camel's hair bags of two Turkish knitals each (a knital is about 125 pounds), and carried to the railroad station on camel back. Thus the crop is always reported by camel loads, each load representing two bags or about 500 pounds. The annual production of figs in Smyrna is about 22,000 tons.

From Turkey our pistachio nuts come. America is Turkey's best customer in the pistachio market, taking nearly two-thirds of the total exports, but there is an enormous home consumption for confectionery. Nut growing is developing into a very important Turkish industry. Over 100,000 pounds of filberts are annually exported from the Black Sea districts. Asiatic Turkey produces nearly 7,000 tons of walnuts a year, and European Turkey 1,200 tons.

Turkey's wheat crop amounts to about 165,000,000 bushels, valued at $165,000,000. Other cereal crops include: Barley, 120,000,000 bushels, worth $76,000,000; oats, 21,000,000 bushels, worth $9,000,000; rye, 18,000,000 bushels, worth $14,000,000; corn, 33,000,000 bushels, worth $25,600,000.

The largest single item of export from the United States to Turkey is cottonseed oil. It amounts to nearly $2,000,000 a year. It is said that Americans get much of this cottonseed oil back as olive oil. The exportation of Albanian cheese to the United States only began in 1910 and the trade is growing rapidly. Turkey excels all other nations in the making of sausage casings. America imports $200,000 worth of them a year.

An amazing agricultural revival is going on all over Palestine, due largely to the efforts of the Zionist movement. Often it has been said that the Jews never could be an agricultural people, but here in their own land the love of the soil seems to return to them, and they are making the desert flourish. Figs, dates, almonds, olives and a good quality of wine are being produced by Jewish farmers.

Palestine is said to have been the birthplace of wheat, and wild wheat yet abounds there. Wheat, beans, oats and barley are among the leading crops. A hindrance to wheat production is the tares, which if not pulled up impart a bitter flavor to the flour. All over Palestine, therefore, forces of working people, usually young girls, engage in the task of separating the tares from the wheat.

Most of the farms in Palestine are small and enclosed by stone walls, but in the plains of the Philistines they are much larger and are not fenced in. The plains of Carmel, Sharon, Samaria and Esdraelon are rich and prodigious. The least fertile section is Judea, but even here in the rocky lands great agricultural improvements are taking place. At modern Jericho fine bananas are produced, and the largest oranges I ever saw. An Englishman, Sir John Gray-Hill, has just established a large farm on the stony ridge of which the Mount of Olives forms a part. Figs, vines, olives and other trees are being grown successfully.

No honey is so delicious as that produced in Palestine, owing to the rare flavor of the innumerable varieties of flowers. The milk too from camels, goats and sheep is remarkably rich, so this is in truth a "land of milk and honey." The dairy and honey industries are undergoing a remarkable revival of recent years. Close to Jerusalem a family that recently came from Switzerland is producing honey on an extensive scale.

In Beersheba the milk supply is obtained almost wholly from camels, and it is excellent. Modern Sidon depends on its orchards and orange gardens for subsistence. The perfume from the orange flowers is perceptible from the decks of passing steamers.

Honey is produced in enormous quantities all over the Turkish empire. It is used extensively instead of sugar in cookery and in the preparation of confections and conserves. The Turks will tell you that it is the use of honey that makes their cakes so light. Honey also is used in the place of wine, as prescribed in many American and English recipes. The little muffins and the cakes of the Turks are ambrosial when eaten with honey, as is the custom. Quinces stewed in honey are a Turkish staple, as are roasted chestnuts stewed in honey. Vermicelli stewed in honey is found everywhere.

You may smile at the idea of a honey omelet, but if you eat one in Turkey you will smile the more, not in derision but in delight. It is made much as other omelets. Water is used instead of milk, as it makes the omelet tenderer. It is cooked in the usual manner. While piping hot a stream of honey is poured over it and it is served immediately.

Breadmaking in Turkey is a primitive process, which has undergone little change for centuries, yet the product is remarkably nutritious and pleasing to the palate. Leaven is the only fermenting agent known in Turkish breadmaking. In the rural homes the wheat is often ground by hand. The bread for private families usually is baked in the yard on a hearth, which consists simply of two stones raised on end, with an iron plate laid across them.

In the public bakeries the ovens are like those found in the ruins of Pompeii. They are about eight feet high, the exterior is square and the baking space circular. They are large enough to accommodate from 150 to 300 two pound loaves at one baking. They have no dampers or other mechanical equipment. The mouth of the oven is simply a hole and a piece of sheet iron serves as a door.

Kaklava is a delightful pastry, light and palatable. It is prepared very much in the manner of French puff paste. After making the dough from the best flour it is rolled into very thin sheets. These thin sheets are buttered, stacked on each other half an inch high, cut into diamond form and baked. When taken from the oven boiled sugar or honey is poured over them.

Beoreg, another delicious pastry, is prepared in about the same manner, excepting that meat, cheese and other ingredients are mixed with the dough and powdered sugar is sprinkled over the pieces after they are baked.

Meats and meat animals are sold under tents in the open air. At these strange markets you may see a man bargaining for a live sheep, which will be slaughtered and butchered while the customer waits.

Vegetables too—and the Turks, like all Mohammedans, subsist largely on vegetables—are sold in the public squares, sometimes under tents, sometimes on the open sidewalk.

Very queer are some of the vegetable dishes of the Turks. They make a delightful dish of wild thistle, which under cultivation grows to be a good sized tuber. They eat the tender tips of yarrow, and sorrel is a popular salad vegetable. The young and tender tips of hops are often eaten raw as a salad or cooked. Nettles are eaten as vegetables. So are the common plantain leaves, and the wild mallow, which has a pulpy seed that tastes like cheese.

Dandelion greens are eaten universally. Beans and rice are the two leading staples, perhaps. Mousaka is vegetable marrow sliced with chopped meat between the slices and baked. Small cucumbers, nuts, watermelons and fruits in season enter prominently into the dietary.

A dish met with nearly everywhere in Turkey is yalandji dalmas. It is an aromatic mixture of rice and beef made in balls the size of an egg, wrapped in a thin vine leaf and served hot or cold. Keinfte are small meat balls strongly flavored with onion.

Cabobs, very popular all over Turkey, are made of chicken, mutton or other meat, cut into small pieces and roasted on a skewer. A preparation of chicken cabobs with bay leaves between the bits of meat is called kebap. Chicken pilaf, equally popular, are similar.

The stew of the country is yachni, a preparation of meat stewed with okra and other vegetables. Eggplants are cooked in many tempting ways. The most popular is a preparation called ymam bayildi, wherein the cold eggplant is smothered in onion, garlic, salt and oil.

The most notable morsel to be found in the Ottoman Empire is kouzoum, though it is not quite the equal of a similar meat in Egypt. It is a small lamb, not much larger than a suckling pig, cooked in heated gravel. The animal is buried in the gravel when the fire has died away it is taken from the bed of hot pebbles; the skin pulls off leaving the flesh as white as snow. A more delicate meat could scarcely be imagined.

Never does the Mussulman profane with the touch of steel. Knife and fork are not allowed either in the carving or in the eating. So delicate is the meat that the metal would impair its flavor, according to Turkish belief. The snowy flakes are taken from the carcass with the fingers, placed on the dish with the fingers—wooden or bark plates are preferred—and eaten with the fingers. No higher honor can a Mussulman bestow upon a guest than to treat him to kouzoum. No greater hurt could the guest inflict than to ask for knife and fork. Partridges roasted whole in their feathers is another Oriental delight, but the dish is not unknown to the American cowboy.